

## STATEMENT OF CORRECTIVE ACTIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1.	POTABLE WATER	08	0	No
THE CURRENT BACKFLOW PREVENTERS ON THE FIRE CONNECTIONS ARE NOT ADEQUATE FOR THEIR INTENDED USE. A REDUCED PRESSURE ASSEMBLY NEEDS TO BE INSTALLED AND THESE LINES.				
<b>C.A.T:</b> DISCUSSED WITH MIAMI OFFICE AND REQUISITION ORDER WILL BE ISSUED				
2.	LIDO - COLD PANTRY	21	1	No
THE GASKET BETWEEN THE BIN AND THE ICE MAKER WAS AN OPEN CELL FOAM. THERE WAS ALSO MOLD GROWTH ON THE OUTSIDE OF THIS GASKET.				
<b>C.A.T:</b> THE OPEN CELL FOAM HAS BEEN SEALED AS NECESSARY				
3.	LIDO - COLD PANTRY	21	1	No
MOLD WAS NOTED IN THE TECHNICAL SPACE OF THE ICE MACHINE.				
<b>C.A.T:</b> AREA WAS CLEANED AND PERSONNEL INSTRUCTED ACCORDINGLY				
4.	FOOD SERVICE GENERAL	33	0	No
CRACKED AND BROKEN DECK TILES WERE NOTED IN VARIOUS FOOD SERVICE AREAS.				
<b>C.A.T:</b> WORK IS CARRIED OUT ON CONTINUOUS BASIS.				
5.	LIDO - MAIN DISH WASH	22	0	No
THERE WAS NO DATE PLATE ON THIS WARE WASH MACHINE.				
<b>C.A.T:</b> DATE PLATE HAS BEEN INSTALLED				
6.	LIDO - MAIN DISH WASH	22	0	No
THE MECHANIZED CONVEYOR WAS NOT OPERATING PROPERLY.				
<b>C.A.T:</b> NECESSARY REPAIRS CARRIED OUT AND MACHINE NOW IS OPERATING CORRECTLY				
7.	LIDO - MAIN DISH WASH	22	0	No
THE SHORT CURTAIN BETWEEN THE FINAL RINSE AND WASH HAD MOLD GROWTH ON THE FINAL RINSE SIDE.				
<b>C.A.T:</b> CORRECTED DURING THE INSPECTION AND PERSONNEL INSTRUCTED ACCORDINGLY				
8.	LIDO - DISH WASH	22	0	No
THE PRESSURE GAUGE ON THE DISH WASH MACHINE WAS NOT OPERATING PROPERLY. THE PRESSURE LOOKED FINE WHEN VIEWING THE FINAL RINSE NOZZLES.				
<b>C.A.T:</b> PRESSURE GAUGE HAS BEEN REPLACED				

9. **LIDO - CREAM STATION** 21 1 No

AN OPEN CELL FOAM GASKET WAS NOTED ON THIS ICE MACHINE BETWEEN THE BIN AND THE ICE MAKER. THIS GASKET WAS ALSO HOLDING WATER.

**C.A.T:** THE OPEN CELL FOAM HAS BEEN SEALED AS NECESSARY

10. **POOLS AND SPAS** 10 0 No

A BOAT HOOK WAS USED INSTEAD OF AN APPROVED SHEPHERD'S HOOK.

**C.A.T:** REQUISITION ORDERED FOR APPROVED SHEPHERD'S HOOK, HAS BEEN ISSUED

11. **MAIN GALLEY-POT WASHES** 22 0 No

THE SANITIZING SINK THERMOMETERS WERE FOGGED OVER AND WERE DIFFICULT TO READ.

**C.A.T:** WORK IN PROGRESS TO CORRECT

12. **FOOD SERVICE-GENERAL** 21 1 No

THE INTERIORS OF GRILLS WERE NOT EASILY CLEANABLE. THE INTERIORS OF TWO GRILLS HAD SOME GREASE RESIDUE IN THEM.

**C.A.T:** DISCUSSED WITH THE MIAMI OFFICE FOR RECONSTRUCTION OF GRILL DRAIN.

13. **MAIN GALLEY** 21 1 No

THE ALTO SHAAMS DID NOT CONTAIN THERMOMETERS.

**C.A.T:** REQUISITION ORDER FOR THERMOMETERS HAS BEEN ISSUED

14. **PASTRY** 20 0 No

THE DOUGH ROLLER BELT WAS IN POOR REPAIR.

**C.A.T:** THE BELT HAS BEEN REPLACED

15. **CREW POT WASH** 22 0 No

THE AUTOMATIC POT WASHER HAD BEEN OUT OF ORDER FOR 2 MONTHS.

**C.A.T:** WAITING FOR SPARE PARTS TO BE DELIVERED ON BOARD

16. **PROVISIONS** 16 0 Yes

BLOCKS OF CUT CHEESE WERE NOT DATE LABELED.

**C.A.T:** BLOCKS OF CUT CHEESE ARE INDIVIDUALLY LABELED WITH THE DATE OF CUT.